

Kmaj

Patricia Cooper

5 lbs. flour
1 cup sugar
4 Tbsp. salt

4 pkgs. rapid rise yeast
1 cup oil
6 cups lukewarm water

Mix dry ingredients in large bowl. Pour oil and water together in another bowl or pitcher. Gradually add liquid to flour mixture, working with one hand to mix. Dough is very soft and moist. Use oil on hands to keep dough from sticking. Punch, fold, and squeeze dough, adding oil on sides of bowl and under dough as you knead. Knead until shiny and smooth. Cover with towel and let rise 1 hour (close to stove). Punch down again using oil on hands and knead again. Let rise 1 to 1 ½ hours. DO NOT KNEAD AGAIN.

Using oil on hands, pinch into balls and roll and knead in hands until smooth (get seams out). Put on large bed sheet and cover. Let rise 30 minutes. Pat balls down, placing top side down and roll out, turning over 3 times. Do not puncture. Place gently on sheet and let rise again for 30 minutes from the time you start rolling. Bake at 475° for 7 to 10 minutes (turn down oven if it seems too hot). Brush with oil when loaves are still hot.

Zatar (Dirty Bread)

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2 cans large biscuits
5 Tbsp. zatar
3 Tbsp. sesame seeds

6 Tbsp. oil
¼ cup grated onion

Oil pan or cookie sheet. Press biscuits out flat. Mix zatar, sesame seed, oil and onion together. Spread 1 Tbsp. of mixture on top, pressing down with fingers. (Dough for meat pies can be used instead of biscuits.) Bake at 400° for 10 minutes.